

3 COURSE *indian*
SET MENU

-3-
COURSE MEAL
£30pp or
£50 for 2pp

STARTERS

(Select One)

Onion Bhaji

Golden, crisp fritters of onion and spinach, delicately spiced and served with refreshing-mint chutney.

Aloo Tikki Chaat

Spiced potato patties layered with chickpeas, yogurt, and tamarind, finished with a drizzle of chutney.

Chicken Tikka

Succulent chicken morsels marinated in yoghurt and aromatic spices, chargrilled to perfection.

Lamb Kebab

Juicy skewers of minced lamb, seasoned with a blend of traditional spices and fresh herbs.

MAIN COURSES

(Select One)

Butter Chicken

A luxurious tomato and cashew-based curry with tender pieces of tandoori chicken, finished with a hint of cream.

Railway Lamb Curry

A robust and hearty curry inspired by the kitchens of Indian railways, simmered slowly with warming spices.

Paneer Makhani

Cottage cheese gently cooked in a silky, buttery tomato sauce infused with aromatic spices.

Tarka Daal (V)

A comforting dish of yellow lentils tempered with garlic, cumin, and mustard seeds. Served with Steamed Basmati Rice or freshly baked Butter Naan.

DESSERTS

(Select One)

Gulab Jamun

Warm, melt-in-the-mouth milk dumplings, delicately soaked in saffron-infused syrup.

Black Carrot Halwa

A traditional North Indian delicacy of slow-cooked black carrots, enriched with milk, ghee, and nuts.

Ice Cream Selection

A refreshing medley of classic flavours.



If you have any allergies or intolerances, please inform a member of staff.

A discretionary 12.5% service charge will be added to your bill.